

**BIN 51**  
**EDEN VALLEY**  
**RIESLING**  
 2017



*“Retain – resonating remnants of residual riesling – in your empty glass minutes later!”*

*“Supporting friendly acidity and lovely fruits; impeccably balanced - all the precursors for a long life.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

<b>OVERVIEW</b>	Created in the 1990s as part of the evolving Penfolds white wine development program, Bin 51 captures many of the attributes of the Eden Valley locale. The region's high altitude and cool climate induces riesling with great finesse and elegance with a capacity for long-term cellaring. South Australia has gained worldwide recognition for producing definitive world-class riesling and Eden Valley always features. In their youth, the wines possess scented floral and citrus aromas, with a mineral edge and marked natural acidity, contributing significantly to the palate texture and flavour. The evolution of Penfolds Bin 51 Eden Valley Riesling opens another chapter in a long history of Penfolds involvement in winemaking from this variety.	<b>COLOUR</b>	Bright, lime green edges, colourless core, translucent
<b>GRAPE VARIETY</b>	Riesling	<b>NOSE</b>	Each return to the glass reveals more... <i>Florals:</i> Jasmine, jonquil, spring flowers, dandelion. <i>Citrus:</i> Tahitian lime, lime fruit pastille. <i>'Thai':</i> Thai dressing, mint, cucumber. Undeniably of Eden Valley origin ... but in no way trying not to be!
<b>VINEYARD REGION</b>	Eden Valley	<b>PALATE</b>	Fresh and citrusy yet still supporting a soft, balanced acidity. Texturally granular with a phenolic talciness impression on finish. Flavours of cucumber and lime with a lemon curd/ panna cotta generosity. Upon sitting in an almost empty glass, candied mandarin and Turkish delight complexities are revealed.
<b>WINE ANALYSIS</b>	Alc/Vol: 12.5%, Acidity: 7.3 g/L, pH: 3.16	<b>PEAK DRINKING</b>	Now to 2021
<b>MATURATION</b>	Three months in stainless steel	<b>LAST TASTED</b>	August 2017
<b>VINTAGE CONDITIONS</b>	Above-average winter and spring rainfall offered the vines in Eden Valley healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early spring with temperatures warming in October. A mild and mostly dry start to summer was followed by two significant rain events which increased frost risk, however the vineyards escaped any damage. The lower than average temperatures and abundant rainfall during the growing season and veraison produced a vintage that challenged both winemakers and viticulturists alike. Rainfall slowed in early autumn with a high heat cycle quickly following. Moving into March, mild days slowed the ripening with cool nights and warm days persisting until harvest.		

